

[54] **NUTRITIONAL RICE MILK PRODUCT**

[76] **Inventors:** Cheryl R. Mitchell; Pat R. Mitchell,
both of 446 N. Powers, Manteca,
Calif. 95336; Robert Nissenbaum, 750
Homer Ave., Palo Alto, Calif. 94301

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426/50, 51, 618, 656, 640, 598, 599, 658, 565,
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[56] **References Cited**

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Primary Examiner—Marianne Cintins

Attorney, Agent, or Firm—John A. Bucher

[57] **ABSTRACT**

The method of the invention comprises selection of whole grain rice, either white or brown rice, which is liquefied, preferably with alpha-amylase enzymes, and then treated with relatively high levels of a glucosidase enzyme and/or a beta-amylase enzyme in a saccharifying step. The total enzymatic reaction time in both the liquefaction and saccharification steps is limited to prevent development of undesirable off-flavors to yield a non-allergenic rice milk produce having surprising milk-like texture and functionality, the rice milk product being characterized by the absence of a rice-like flavor and having a preferred composition defined as follows:

Soluble Complex Carbohydrates	10 to 70% of solids;
Maltose	0 to 70% of solids;
Glucose	5 to 70% of solids;
Ash or Minerals	0.1 to 0.6% of solids;
Protein and Fat	1 to 3.5% of solids;
Fiber	0.05 to 0.4% of solids.

The rice milk product can also be converted to a dried product.

26 Claims, No Drawings